

## #40 Graff von Zeppelin

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **10.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (17.7%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (3.1%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (2.3%)	78 %	4
Adjunct	Sok gruszkowy NFT	10 kg (76.9%)	15 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	3.8 %
Aroma (end of boil)	Cascade PL	20 g	5 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

### Notes

- Styl: graff  
Wartości dla soku gruszkowego mocno orientacyjne  
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